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HEALTH EQUIPMENT NOTE

KITCHENS

10

Department of Health and Social Security: London

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Health Equipment Note Number 10

Kitchens

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I. Scope

This Equipment Note gives guidance on the equipment requirements for Hospital Kitchens. It is intended to be read in conjunction with Hospital Building Note No. 10 which relates to the design and planning of hospital kitchens to provide 300 to 1,500 mid-day meals for patients and staff. It does not cover the equipping of dining rooms for hospital staff, for which reference should be made to Hospital Equipment Note No. 11.

II. General Considerations on the Use of Equipment Notes

Equipment Note No. 1 (Equipping a hospital building) provides an introduction to the series of departmental Equipment Notes, advice on their application and guidance on the task of preparing equipment schedules for individual building projects. This departmental Equipment Note is intended to be used within the general planning framework set out in Equipment Note No. 1 and in the manner described therein.

The following method of classifying equipment, which is explained in more detail in Hospital Equipment Note No. 1, is used throughout this Note:

The term "equipment" covers all items necessary for the functioning of the kitchen and includes both non-technical (e.g. furniture) and technical equipment. Short-term consumable supplies such as fuel, stationery, food, drugs and dressings are not included.

Equipment is classified into three groups:

Group I: items usually supplied and fixed by the contractor for the works.

Group II: items having a permanent or semi-permanent location and having a significant effect on space and/or structural requirements:

(*a*) those supplied by the hospital authority and fixed by the contractor for the works:

(*b*) those supplied by the hospital authority and put in position by them or on their instructions outside the general construction contract.

Group III: smaller items, usually storage items, supplied and put in position by the hospital authority.

III. Special Considerations in Respect of this Note

The equipment detailed in this Note is regarded as suitable to the kitchens described in Building Note No. 10 and has been listed in room (or space) sequence conforming to the Building Note. The lists are drawn up in such a way that they are applicable to kitchens of varying size, within the context of the Building Note, providing between 300 and 1,500 main meals a day. Thus, whereas for many of the rooms the equipment will be standard whatever the size of the kitchen, for other rooms the requirements are listed in columns according to the number of meals served.

While there are a number of methods which can be adopted for the dishing up of cooked food for distribution to wards, the only ones considered in drawing up this Equipment Note are those detailed in Hospital Building Note No. 10 on Kitchens, page 4, paras. (c) (i)–(iv).

Some fixed items of equipment (Group I) have already been mentioned (and costed) in the Building Note, but it has been thought useful to include them again in the Equipment Note. **The equipment listed in the Building Note (Tables 1 and 1(a)) has, however, been the subject of a recent review and the revised recommendations have been taken into account in the preparation of this Equipment Note. These changes will also be incorporated in an amendment to the Building Note to be issued in due course.** Structural elements, floor coverings, non-specialised heating and lighting fittings and similar items which are basic to any building are not included in the Equipment Note; neither are window blinds and window curtain tracks since the requirements may vary with local circumstances.

Reference should be made to the Building Note—Part V, Engineering Services—for further information on the mechanical services and electrical installation. **It is particularly important that before purchasing equipment requiring services there should be adequate consultation to ensure that the services are appropriate to the equipment.** Socket outlets will only be required for portable electrical equipment; all other electrical equipment should be fixed, permanently connected to the electrical supply and independently switched.

It is considered important that utensils in which

food is contained or mixed should not be liable to chipping or cracking. Enamel ware has therefore been excluded in arriving at the cost allowance. Generally pans and cooking pots have been costed as heavy gauge aluminium and jugs, bowls and certain kitchen implements as stainless steel, this being indicated in the "Notes," column.

Throughout the schedule, for the sake of uniformity, references to towel dispensers are associated with disposal bins for paper towels. Suitable adjustments will need to be made where linen towels are to be used.

It is appreciated that various methods of waste disposal are employed in the hospital service. For the purpose of this Note a waste disposal unit is shown in the Pan Wash and paper sack holders for wet and dry waste are shown in all other appropriate areas. No swill bins have been included. Suitable adjustments will need to be made where other methods of waste disposal are in use.

IV. Cost

Guidance on the cost of equipping a hospital kitchen to the standard shown in this schedule is given against the list of equipment for each room. Departmental cost summaries are shown in the Appendix to the Note. In using these cost figures, the considerations referred to in Section IV of Equipment Note No. 1 should be borne in mind.

The cost figures in this schedule and in the Appendix are related only to Group II and Group III equipment. As a matter of convenience, Group I items of a specialised nature are listed in the room schedules, but these have already been taken into account in the cost allowance for construction (including engineering), in the appropriate Cost Note in Appendix E to Hospital Building Note No. 2.

V. List of Rooms, etc.

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VI. Schedule of Equipment

A. Basic Accommodation

(*a*) KITCHEN STORES

(i) *Meat cold store*

(For fish, see meat and fish preparation area on p. 5)

	Number of mid-day meals							*Notes*
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Rails and hooks, meat	—	—	—	As reqd.	As reqd.	As reqd.	As reqd.	
Shelving, adjustable, for trays ..	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Cost Guide (excluding Group I)	£—	£—	£—	£—	£—	£—	£—	

(ii) *Vegetable store*

	Number of mid-day meals							*Notes*
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Shelving, slatted	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	Or mobile storage trucks.
Shelving, with doors and locks ..	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Group IIb:								
Duckboard	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	For sacks.
Scale, platform, 2 cwt.	—	—	—	1	1	1	1	
Scale, platform, 1 cwt.	1	1	1	—	—	—	—	
Truck, sack	1	1	1	1	1	1	1	
Cost Guide (excluding Group I)	£25	£25	£25	£30	£30	£30	£30	
Additional List								
Group IIb:								
Truck, mobile storage	—	—	—	2	4	4	6	If built-in shelving not provided.
Cost Guide (additional list)	£—	£—	£—	£50	£100	£100	£150	

(iii) *Day-to-day store*

	Number of mid-day meals							*Notes*
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Bench	4 ft.	4 ft.	4 ft.	4 ft.	4 ft.	4 ft.	4ft.	May be table (Group IIb) if required.
Shelving, adjustable	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Shelving, high level, enclosed and lockable	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Group IIb:								
Bin, on castors, ½ cwt.	2	2	4	4	—	—	—	
Bin, on castors, 1 cwt.	2	2	2	2	9	9	9	
Bin, 14 lb.	6	6	4	2	6	6	6	
Bin, 28 lb.	2	2	2	4	—	—	—	
Bin, salt	1	1	1	1	1	1	1	Non-corrosive.
Ladder, step	1	1	1	1	1	1	1	
Scale, bench type, 28 lb. ..	1	1	1	1	1	1	1	
Trolley, general purpose ..	1	1	1	1	1	1	1	B.S. 3132.
Cost Guide (excluding Group I)	£70	£70	£80	£80	£95	£95	£95	
Additional List								
Group IIb:								
Table, 4 ft.	1							In place of Group I bench if required.
Cost Guide (additional list)	£5 5s.							

(*a*) KITCHEN STORES (continued)

(iv) *Larder or cooling room*

	Quantity	*Notes*
Basic List		
Group I: Bench at working height with slate or marble surface	As required	An ice-cream cabinet will be sited here, usually on loan from supplier.
Shelving, adjustable	As required	
Cost Guide (excluding Group I)	£—	

(v) *Kitchen cold room*

	Quantity	*Notes*
Basic List		
Group I: Shelving, adjustable	As required	Above churn height on one side only.
Cost Guide (excluding Group I)	£—	
Additional List		
Group IIa: Cabinet, deep freeze	10 cu. ft.	If required, depending on local planning.
Cost Guide (additional list, excluding Group I)	£125	

(vi) *Equipment store*

	Quantity	*Notes*
Basic List		
Group I: Shelving, adjustable	As required	This store will contain equipment not in daily use. The equipment itself is listed elsewhere in the appropriate kitchen area or in the Departmental list on p. 11.
Group IIb: Cupboard, lockable	1	Size as required.
Cost Guide (excluding Group I)	£17	

(vii) *Diet store*

	Number of diets			*Notes*
	30–45	46–60	61–75	
Basic List				
Group I: Shelving, adjustable	As reqd.	As reqd.	As reqd.	
Group IIb: Bin, small	3	3	5	
Refrigerator	12 cu. ft.	15 cu. ft.	20 cu. ft.	
Group III: Scale, 14 lb.	1	1	1	
Cost Guide (excluding Group I)	£90	£115	£150	

(*a*) KITCHEN STORES (continued)

(viii) *Cleaner's room*

		Number of mid-day meals		*Notes*
		Up to 500	501 *and over*	
Basic List				
Group I:	Sink, bucket	1	1	
	Storage	18 cu. ft.	18 cu. ft.	For day-to-day stock of cleaning materials, etc.
	Drainer or worktop	1	1	At working height for washing of cloths, etc.
	Racks, pegs or hooks for implements	As required	As required	
Group IIb:	Holder, paper sack	1	1	
	Trolley, domestic, small	1	1	
Group III:	Scrubber, electric	—	1	
	Suction machine	—	1	
	Cleaning utensils	As required	As required	
	Cost Guide (excluding Group I)	£35	£190	

(*b*) PREPARATION AREAS

(i) *Meat and fish preparation*

	Number of mid-day meals							*Notes*
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Basin, lavatory	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Dispenser, soap	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Sink, 24 in. × 12 in. deep ..	—	—	—	—	2	2	2	Stainless steel.
Sink, 21 in. × 10 in. deep ..	2	2	2	2	—	—	—	Stainless steel.
Drainer	2	2	2	2	2	2	2	Stainless steel.
Worktop, with drawers	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	Including cold slab for fish.
Shelving, adjustable	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Cabinet, refrigerated	10 cu. ft.	10 cu. ft.	10 cu. ft.	15 cu. ft.	15 cu. ft.	20 cu. ft.	20 cu. ft.	
Socket outlet	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	Only for portable electrical equipment.
Group IIa:								
Dispenser, towel	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Dispenser, paper tea-towel ..	1	1	1	1	1	1	1	
Group IIb:								
Bin, disposal, for paper towels ..	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Holder, paper sack	2	2	2	2	2	2	2	
Slicer, gravity feed	—	—	—	1	1	1	1	
Table	1	1	1	1	1	1	1	Stainless steel. May be mobile.
Group III:								
Board, chopping	2	2	2	2	2	2	2	
Rack, knife	1	1	1	1	1	1	1	
Cost Guide (excluding Group I)	£55	£55	£55	£135	£135	£135	£135	

(*b*) PREPARATION AREAS (continued)

(ii) *Pastry and sweet preparation*

	Number of mid-day meals							*Notes*
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Sink, 21 in. × 8 in. deep ..	1	1	1	1	1	1	1	
Drainer	1	1	1	1	1	1	1	Stainless steel.
Basin, lavatory	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Dispenser, soap	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Worktop, with drawers	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Shelving, adjustable	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Divider, dough	—	—	—	—	1	1	1	
Machine, mixing	—	20 qt.	30 qt.	30 qt.	50 qt.	50 qt.	50 qt.	See also Cooking and Service Area on p. 10.
Machine, pie	—	—	—	—	1	1	1	Semi-automatic.
Oven, pastry: Size	3 ft.	3 ft.	3 ft.	—	—	3 ft.	3 ft.	
Number of decks ..	2	2	3	—	—	2	2	
Oven, proving	—	—	1	1	1	1	1	
Table, boiling, two-burner unit ..	—	—	—	1	1	1	1	
Socket outlet	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	Only for portable electrical equipment.
Group IIa:								
Dispenser, towel	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Dispenser, paper tea-towel ..	1	1	1	1	1	1	1	
Group IIb:								
Bin, sugar	2	2	2	2	2	2	2	
Bin, flour	1	1	1	2	2	2	2	
Bin, disposal, for paper towels ..	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Cupboard, 4 ft. × 2 ft. × 6 ft.-high	1	1	1	1	1	1	1	
Cupboard, for cakes	—	—	—	1	1	1	1	Lockable.
Holder, paper sack	2	2	2	2	2	2	2	
Rack, cooling, mobile	—	—	1	1	2	2	2	Size suitable for oven trays.
Roller, pastry	—	—	—	1	1	1	1	
Stool	1	1	1	1	1	2	2	
Trolley, mixer bowl	—	—	—	—	1	1	1	
Cost Guide (excluding Group I)	£40	£40	£70	£125	£160	£165	£165	
Additional List								
Group IIb:								
Table, pastry	—	—	—	1	1	1	1	6 ft. × 3 ft., marble top. If not incorporated in worktop.
Cost Guide (additional list)	£—	£—	£—	£40	£40	£40	£40	

(*b*) PREPARATION AREAS (continued)

(iii) *Vegetable preparation*

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Basin, lavatory	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Sink, 30 in. × 15 in. deep ..	4	5	5	6	7	7	7	Some may be replaced by mobile tanks listed under Additional List.
Dispenser, soap	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Worktop with drawers and shelf below	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Chipper, electric	1	1	1	1	1	1	1	
Peeler, potato, 28 lb.	—	—	—	1	1	1	1	
Peeler, potato, 14 lb.	1	1	2	1	1	1	1	
Ricer, potato	1*	1	1	1	1	1	1	*Small.
Shredder, vegetable	1	1	1	1	1	1	1	
Socket outlet	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	Only for portable electrical equipment.
Group IIa:								
Dispenser, towel	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Group IIb:								
Bin, disposal, for paper towels ..	1	1	1	1	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
Cutter, bean, hand	1	—	—	—	—	—	—	
Cutter, bean, electric	—	1	1	1	1	1	1	
Holder, paper sack	2	2	2	3	3	4	4	
Table	1	1	1	1	1	1	1	Stainless steel. May be mobile.
Stool	1	1	2	2	3	3	3	
Group III:								
Board, chopping, vegetable ..	2	2	3	3	4	4	4	18 in. × 12 in. B.S. 3269.
Knife, vegetable, 3 in.	4	4	6	6	8	10	10	Stainless steel.
Peeler, vegetable	4	4	6	6	8	8	8	Right- or left-handed as required.
Cost Guide (excluding Group I)	£70	£115	£120	£125	£130	£135	£135	
Additional List								
Group IIb:								
Tank, mobile	1	1	1	2	3	3	3	As alternatives to some of the sinks listed in Group I if required.
Cost Guide (additional list)	£40	£40	£40	£80	£120	£120	£120	

(*b*) PREPARATION AREAS (continued)

(iv) *Diet preparation*

		Number of diets			Notes
		30–45	46–60	61–75	
Basic List					
Group I:	Sink, 21 in. × 10 in. deep ..	2	2	2	Stainless steel.
	Drainer	2	2	2	Stainless steel.
	Basin, lavatory	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
	Dispenser, soap	1	1	1	May be sited to afford combined use with other preparation areas, according to local planning.
	Worktop with drawers and low level cupboards	As reqd.	As reqd.	As reqd.	
	Cupboard, high level, or shelving	As reqd.	As reqd.	As reqd.	
	Peg board, large	1	1	1	
	Clock, electric	1	1	1	
	Grill	18 in.	20–24 in.	20–24 in.	
	Hot closet with 17 in. bain-marie	5 ft.	—	—	
	Hot closet with 21 in. bain-marie	—	6 ft.	6 ft.	
	Kettle, tilting, 3½ gal.	—	—	1	
	Liquidiser	1	1	2	
	Machine, mixing, 6 pint ..	1	1	—	With mincer, masher and ricer attachments, etc.
	Machine, mixing, 10 quart ..	—	—	1	
	Oven with boiling top	2× 4–5 cu. ft.	2× 6–7 cu. ft.	2× 7–8 cu. ft.	Compartments.
	Oven, steam, 3 cu. ft. compartments	—	1	3	Or rotapan.
	Socket outlet	As reqd.	As reqd.	As reqd.	Only for portable electrical equipment.
Group IIa:	Dispenser, towel	1	1	1	Note as for Basin, lavatory, above.
	Dispenser, paper tea-towel ..	1	1	1	
Group IIb:	Bin, disposal, for paper towels ..	1	1	1	Note as for Basin, lavatory, above.
	Holder, paper sack	2	2	2	
	Rack, trays	1	1	1	Size as required.
	Stool	2	2	2	
	Table	1	1	1	Stainless steel. May be mobile.
	Trolley, general purpose ..	1	1	1	B.S. 3132.
Group III:	Bag, piping, large	1	1	1	
	Bag, piping, small	1	1	1	
	Basin, 3 in.	24	36	48	Stainless steel.
	Basin, 2 pint	4	6	6	Stainless steel.
	Basin, 4 pint	4	6	6	Stainless steel.
	Basin, 8 pint	1	2	4	Stainless steel.
	Board, chopping, 12 in. × 18 in.	2	2	2	B.S. 3269.
	Board, pastry, 30 in. × 18 in. ..	1	1	1	B.S. 3270.
	Bowl, mixing, 14 in. diameter ..	2	2	2	Stainless steel.
	Box, condiments, 1–2 lb. ..	1	1	1	
	Brush, pastry, 2 in.	1	2	2	Nylon.
	Brush, sink	1	1	1	
	Bucket	2	2	2	Plastic or stainless steel.
	Colander, 10 in.	2	3	4	
	Container, storage, ½ lb. ..	6	6	6	
	Container, storage, 2 lb. ..	6	4	4	
	Container, storage, 4 lb. ..	4	6	6	
	Container, storage, 7 lb. ..	2	4	6	
	Corkscrew	1	1	1	
	Corer, hand	1	1	1	
	Cutters, pastry .. .. set	1	1	1	Metal.
	Dish, pie, 1 pint	4	4	4	Stainless steel.
	Dish, pie, 4 pint	2	4	6	Stainless steel.
	Dish, pie, 8 pint	1	1	2	Stainless steel.
	Dredger	2	2	2	
	First aid box	1	1	1	
	Fork, carving	1	2	2	
	Fork, cook's, various sizes ..	2	2	3	
	Fork, table	1	2	2	Stainless steel.
	Funnel, 1 pint	1	1	1	
	Grater, combination round ..	1	1	1	
	Jug, 1 pint	2	2	2	Stainless steel.
	Jug, 4 pint	2	2	3	Stainless steel.
	Jug, 8 pint	1	3	3	Stainless steel.
	Kettle, 4 pint	1	1	1	
	Knife, bread	1	1	1	
	Knife, carving	1	1	1	
	Knife, cook's, 6 in.	1	2	2	
	Knife, cook's, 8 in.	1	2	2	

(*b*) PREPARATION AREAS (continued)

(iv) *Diet preparation* (*continued*)

Basic List		Number of diets 30–45	46–60	61–75	Notes
Group III: (*contd.*)	Knife, palette, 8 in.	1	2	2	
	Knife, vegetable, 3–4 in. ..	3	3	3	
	Ladle, ¼ pint	2	2	2	Stainless steel.
	Ladle, ⅓ pint	2	2	2	Stainless steel.
	Ladle, ½ pint	1	1	1	Stainless steel.
	Ladle, 1 pint	1	1	1	Stainless steel.
	Measure, graduated, 1 pint ..	1	1	1	
	Measure, graduated, 2 pint ..	1	1	1	
	Nozzle, piping, large, plain ..	1	1	1	
	Nozzle, piping, large, fancy ..	1	1	1	
	Nozzle, piping, small .. set	1	1	1	
	Opener, bottle	1	1	1	} Or combined.
	Opener, tin, bulldog	1	1	1	
	Pan, frying, 8–10 in.	1	1	1	
	Pan, omelette, 8 in.	1	1	1	
	Pan, stew, 7 in., 5 pint	1	1	1	
	Pan, stew, 8¾ in., 9 pint ..	1	1	1	
	Peeler, potato	2	2	2	Right- or left-hand as required.
	Plate, dish or container for serving diets	150	180	210	
	Poacher, six-egg	1	1	1	
	Pot, tea, 2 pint	1	1	1	
	Rack, vegetable	1	1	1	Size as required.
	Rolling pin	1	1	1	
	Saucepan, 2 pint	2	2	2	
	Saucepan, 6 pint	3	2	3	
	Saucepan, 16 pint	—	1	1	
	Saucepan, pressure, 12 pint ..	1	1	1	
	Saucepan, double, 2 pint ..	2	2	2	
	Saucepan, double, 4 pint ..	1	2	2	
	Saucepan, double, 12 pint ..	—	1	1	
	Scale, diet	1	2	2	
	Scissors, kitchen .. .. pair	1	1	1	
	Scoop, for bins, small	4	4	6	Stainless steel.
	Scoop, vegetable	1	1	1	Stainless steel.
	Server, ice cream, size 20 ..	1	2	2	Stainless steel.
	Server, ice cream, size 24 ..	1	2	2	Stainless steel.
	Sieve, 12 in.	1	2	2	
	Sieve, 7 in.	1	1	1	
	Slice, egg	1	1	1	Stainless steel.
	Slice, fish	2	2	3	Stainless steel.
	Spoon, kitchen, 12 in.	2	3	4	Stainless steel.
	Spoon, table	4	4	6	Stainless steel.
	Spoon, tea	4	6	6	Stainless steel.
	Spoon, wooden, 8 in.	2	2	3	
	Spoon, wooden, 12 in.	3	2	3	
	Spoon, wooden, 18 in.	—	1	1	
	Spoon, perforated	2	2	2	Stainless steel.
	Squeezer, lemon	1	1	1	
	Steel, 12 in.	1	1	1	
	Strainer, conical, 6 in.	1	1	1	Stainless steel.
	Strainer, round, 6 in.	1	1	1	Stainless steel.
	Tin, baking, ½–2 in. deep ..	8	8	12	
	Tin, cake, varied	2	3	4	
	Tin, meat, 18 in.	2	3	4	
	Tin, patty, sheets of 12	1	3	3	
	Tin, sandwich	4	4	4	
	Tongs, serving .. .. pairs	2	2	2	
	Tray, cake, cooling	2	2	2	
	Whisk, 10 in.	2	1	1	
	Whisk, 12 in.	—	1	1	
	Cost Guide (excluding Group I)	£300	£345	£380	

(c) COOKING AND SERVICE AREA

A. Basic Accommodation

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Sink, 21 in. × 10 in. deep ..	1	1	1	1	1	1	1	
Worktop with drawers	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Storage, shelving and cupboard	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Basin, lavatory	1	1	1	1	1	1	1	May be sited to afford combined use with preparation areas, according to local planning.
Dispenser, soap	1	1	1	1	1	1	1	May be sited to afford combined use with preparation areas, according to local planning.
Clock, electric	1	1	1	1	1	1	1	
Telephone	1	1	1	1	1	1	1	
Board, diet	1	1	1	1	1	1	1	
Board, notice	1	1	1	1	1	1	1	
Boiler, instant water (kitchen use only)	—	1	1	1	1	1	1	
Fryer, deep fat, quick heat:								
18 in. × 18 in.	2 pan	—	—	—	—	—	—	See Ministry of Health Hospital Technical Memorandum No. 3: Fire Precautions: Fish Fryers.
26 in. × 18 in.	—	2 pan	3 pan	3 pan	3 pan	4 pan	4 pan	
Fryer, tilting, shallow	1	1	1	2	2	2	2	
Grill, length of opening, 32 in. ..	2	2	2	2	2	2	2	
Hot closet: total length	6 ft.	8 ft.	8–12 ft.	12 ft.	12 ft.	18 ft.	18 ft.	
Bain-marie	3 ft.	3 ft.	3 ft.	3 ft.	3 ft.	6 ft.	6 ft.	
Machine, mixing (with mincer attachment):								
30 quart	1	1	—	—	—	—	—	
50 quart	—	—	1	1	1	1	1	
Oven, general purpose:								
Capacity .. .. cu. ft.	30–32	38–40	45–48	30–32	30–32	45–48	45–48	
Number of ovens	3–4	4–5	4–6	3–4	3–4	4–6	4–6	
Oven, rotary: capacity in standard bun pans (30 in. × 18 in.):								
6-pan	—	—	—	1	1	1	1	
Oven, steam:								
3 cu. ft. compartments: ..	3	3	3	3	3	3	3	Dual pressure type.
4½ cu. ft. ,, ...	—	2	2	2	2	2	2	
9 cu. ft. ,, ...	—	—	—	1	1	2	2	
Or total capacity .. cu. ft.	9	18	18	27	27	36	36	
Pan, boiling:								
8/10 gal.	3	3	3	3	3	3	4	Includes stock-pot.
20 gal.	1	2	2	3	3	3	3	
30 gal.	—	—	1	—	1	2	3	
40 gal.	—	—	—	1	1	1	1	
Or total capacity .. gal.	44–50	64–70	94–100	124–130	154–160	184–190	222–230	
Table, boiling (including range tops)	6 ft.	9 ft.	12 ft.	12 ft.	12 ft.	12 ft.	12 ft.	
Socket outlet	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	Only for portable electrical equipment.
Group IIa:								
Dispenser, towel	1	1	1	1	1	1	1	May be sited to afford combined use with preparation areas, according to local planning.
Dispenser, paper handkerchiefs	1	1	1	1	1	1	1	
Group IIb:								
Bin, disposal, for paper towels (or holder, paper sack) ..	1	1	1	1	1	1	1	May be sited to afford combined use with preparation areas, according to local planning.
Bin, disposal, for paper handkerchiefs (or holder, paper sack)	1	1	1	1	1	1	1	
Slicer, gravity feed	1	1	1	1	1	1	1	
Table	1	1	1	2	2	2	2	Stainless steel, 4 ft. 6 in. long, with or without drawers. May be mobile.
Trolley, general purpose ..	2	2	2	3	4	4	4	B.S. 3132.
Cost Guide (excluding Group I)	£170	£170	£170	£230	£250	£250	£250	

DEPARTMENTAL ITEMS FOR COOKING AND PREPARATION AREAS

Basic List	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Group III:								
Basin, pudding, 3 in.	108	132	168	252	336	420	504	Aluminium, B.S. 3390.
Basin, pudding, 8 in.	4	6	8	8	12	12	12	
Basin, pudding, 10 in.	4	6	6	8	8	10	12	
Bowl, 20 in.	—	—	—	2	4	4	6	Stainless steel.
Bowl, 14 in.	4	4	4	8	8	8	8	
Bowl, 12 in.	6	6	6	6	6	6	6	
Box, condiments, 1–2 lb. ..	2	2	4	4	4	4	4	
Brush, pastry, 2 in.	2	2	2	2	2	3	3	
Brush, greasing, 1 in.	1	1	1	1	2	2	2	
Brush, sink	2	2	3	3	3	4	4	
Bucket	2	2	3	3	3	4	4	Plastic or stainless steel.
Colander, 14 in.	2	2	2	2	2	2	2	
Corer, apple, hand	2	2	2	2	2	2	2	
Corer, apple, and peeler, hand machine	1	1	1	1	1	1	1	
Corkscrew	1	1	1	1	1	1	1	
Cutters, pastry .. .. set	1	1	1	2	2	2	2	
Dish, pie, ½ pint	2	4	6	8	10	12	12	Stainless steel.
Dish, pie, 1½ pint	2	4	6	8	10	12	12	
Dish, pie, 2 pint	2	4	6	8	10	12	12	
Dish, pie, 4 pint	2	4	6	8	10	12	12	
Dish, pie, 2 gal.	6	6	6	6	6	6	6	
Dredger, flour	1	1	1	1	2	2	2	
Dredger, sugar	1	1	1	1	2	2	2	
Extractor, juice	1	1	1	1	1	1	1	Hand operated.
First aid box	1	1	1	1	1	1	1	
Fork, cook's, brass guard ..	1	1	1	1	2	2	2	
Fork, carving	1	1	1	1	2	2	2	
Fork, flesh	1	1	1	1	2	2	2	
Funnel, 1 pint	1	1	1	1	1	1	1	
Funnel, 2 pint	1	1	1	1	1	1	1	
Grater, nutmeg, round combination	1	1	1	1	2	2	2	Stainless steel.
Jug, 4 pint	4	4	4	4	4	6	6	Stainless steel.
Jug, 8 pint	3	3	3	4	4	6	8	
Jug, 10 pint	1	1	2	4	4	6	6	
Kettle, 4 pint	1	1	1	1	1	1	1	
Kettle, 8 pint	—	—	—	—	1	1	1	
Knife, cook's, 6 in.	3	3	3	3	6	6	6	Stainless steel.
Knife, cook's, 8 in.	3	3	4	4	6	6	6	Stainless steel.
Knife, cook's, 10 in.	2	2	3	4	4	4	6	Stainless steel.
Knife, palette, 8 in.	2	2	2	2	3	3	3	Stainless steel.
Knife, palette, 12 in.	—	—	1	1	1	1	3	Stainless steel.
Knife, carving	1	1	1	1	2	2	2	Stainless steel.
Knife, ham	1	1	1	1	2	2	2	Stainless steel.
Knife, bread	1	1	1	1	2	2	2	Stainless steel.
Knife, chopping	1	1	1	1	1	1	1	Stainless steel.
Ladle, ¼ pint	2	2	2	2	2	3	3	Stainless steel.
Ladle, ⅓ pint	2	2	2	2	2	3	3	Stainless steel.
Ladle, ½ pint	2	2	2	2	2	3	3	Stainless steel.
Ladle, 2 pint	1	2	2	2	2	2	2	Stainless steel.
Ladle, 4 pint	1	1	1	1	2	2	2	Stainless steel.
Ladle short handle, 7 in. bowl	2	2	3	3	4	4	6	
Ladle,, long handle, 6 pint ..	1	1	2	3	4	4	6	
Ladle, perforated, 5 pint ..	1	1	2	2	2	2	2	
Masher	1	1	1	2	2	2	2	
Measure, graduated, 1 pint ..	2	2	2	2	2	2	2	
Measure, graduated, 2 pint ..	2	2	2	2	2	2	2	
Mincer, electric	—	—	—	1	1	1	1	May be sited in butcher's shop if provided.
Mincer, hand, 3¼ in. cutter plate	1	1	1	1	1	1	1	
Mould, jelly	12	12	18	24	24	24	24	1 or 2 pint.
Opener, bottle	1	1	1	1	1	1	1	
Opener, tin, automatic	1	1	1	2	2	2	2	
Opener, tin, bulldog	1	1	1	1	1	1	1	
Opener, case	1	1	1	1	1	1	1	
Paddle, 4 ft.	—	—	—	1	2	4	4	
Pan, frying, 6 in.	6	6	6	6	6	8	8	
Pan, frying, 10 in.	1	1	1	1	1	1	1	
Pan, frying, 12 in.	1	1	1	1	1	1	1	
Pan, omelette	2	2	2	4	4	4	4	
Pan, frying, oval, 14 × 11 in. ..	1	1	1	2	2	2	2	
Piping set, icing, set of six ..	1	1	1	1	2	2	2	
Piping bag, large	2	2	2	2	2	2	2	nylon.
Piping bag, small	3	3	3	3	3	3	3	nylon.
Piping pipes, large	1	1	1	1	2	2	2	
Poacher, 12-egg	1	1	1	2	2	2	2	

DEPARTMENTAL ITEMS FOR COOKING AND PREPARATION AREAS (continued)

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group III (continued):								
Pot, tea, 2 pint	1	1	—	—	—	—	—	
Pot, tea, 3 pint	—	—	1	1	—	—	—	
Pot, tea, 4 pint	—	—	—	—	1	1	1	
Press, ham	2	2	4	4	6	6	6	
Press, meat	2	2	4	4	6	6	6	
Presser, vegetable	1	1	1	2	2	2	2	
Ricer, hand	1	1	1	1	1	1	1	
Rolling pin, 20 in.	2	2	2	3	3	3	3	
Saucepan, 1 pint	2	2	2	2	2	2	2	B.S. 1859.
Saucepan, 2 pint	2	2	2	2	2	2	2	B.S. 1859.
Saucepan, 6 pint	2	2	4	4	4	4	4	B.S. 1859.
Saucepan, 1½ gal.	4	4	3	2	2	2	2	B.S. 1859.
Saucepan, 2 gal.	4	4	3	2	2	2	2	B.S. 1859.
Saucepan, 6 gal.	2	2	3	4	4	4	4	B.S. 1859.
Saucepan, double, 4 pint ..	2	2	2	—	—	—	—	
Saucepan, double, 8 pint ..	2	2	2	2	1	1	1	
Saucepan, double, 12 pint ..	1	1	1	—	—	—	—	
Saucepan, double, 2 gal. ..	—	—	1	2	2	2	2	
Scale, 28 lb.	1	1	1	1	1	1	1	
Scissors, kitchen .. .. pairs	2	2	2	2	2	2	2	
Scoop, for bins, 6 in.	2	2	2	2	2	2	2	Aluminium.
Scoop, for bins, 8 in.	1	1	1	2	3	4	4	Aluminium.
Scoop, vegetable	1	1	1	1	1	1	1	Stainless steel.
Server, ice cream, size 20 ..	1	1	1	1	2	2	2	Stainless steel.
Server, ice cream, size 24 ..	1	1	2	2	2	2	4	Stainless steel.
Sheet, baking	12	12	18	18	18	24	24	
Shovel, chips, perforated wire ..	1	1	2	2	2	4	4	
Sieve, wire mesh, $\frac{1}{12}$ in.	1	1	1	1	1	1	1	
Sieve, wire mesh, $\frac{1}{16}$ in.	1	1	1	1	1	1	1	
Sieve, nylon, fine	1	1	1	1	2	2	2	
Skewer	6	6	6	8	8	12	12	
Skimmer, 5 in.	1	1	1	1	1	1	1	
Sleeve, pudding, 15 in.	12	18	18	24	24	36	48	
Slice, fish	1	1	2	2	2	4	4	Stainless steel.
Slice, egg	2	2	2	2	2	2	2	Stainless steel.
Spoon, tea	6	6	6	12	12	12	12	Stainless steel.
Spoon, cooking, 12 in.	6	6	6	12	12	12	12	Stainless steel.
Spoon, cooking, 16 in.	3	6	6	12	12	12	12	Stainless steel.
Spoon, wooden, 8 in.	2	2	2	2	2	2	2	
Spoon, wooden, 12 in.	3	3	3	4	4	4	4	
Spoon, wooden, 18 in.	2	2	2	3	3	4	4	
Spoon, perforated	2	2	2	2	2	2	2	Stainless steel.
Squeezer, lemon, hand	1	1	1	1	1	1	1	
Steel, 12 in.	1	1	1	1	1	1	1	
Strainer, bowl, 5 in.	2	2	2	2	2	2	2	Stainless steel.
Strainer, bowl, 7 in.	1	1	1	1	2	2	2	Stainless steel.
Strainer, conical, 5 in.	2	2	2	2	2	2	2	Stainless steel.
Strainer, conical, 9 in.	1	2	2	2	2	2	4	Stainless steel.
Tin, baking, 1¼ in. deep	12	12	18	18	18	24	24	
Tin, baking, 3½ in. deep	12	12	18	18	18	24	24	
Tin, flan, 8 in.	12	12	18	18	18	24	24	
Tin, individual patty, sheet of 12	12	18	18	24	24	24	24	
Tin, roasting, meat	6	6	9	9	12	12	18	Size to fit oven.
Tin, sandwich, 8 in.	12	12	18	18	18	24	24	
Tin, slab cake, 2½ in. side, 12 in. × 9 in.	12	12	18	18	24	24	24	
Tray, cooling, wire, 24 in. × 15 in.	6	8	8	8	8	8	8	
Tray, meat	3	3	6	6	12	12	12	Stainless steel. May be sited in butcher's shop if provided.
Trolley, mixer bowl	1	1	1	1	1	1	1	
Whisk, 9 in.	3	3	3	3	3	4	4	
Whisk, 12 in.	2	2	2	2	3	4	4	
Whisk, 16 in.	1	1	1	2	4	4	4	
Cost Guide (excluding Group I)	£435	£470	£585	£760	£855	£945	£1000	

(*d*) FOOD TROLLEYS

(i) *Trolley park*

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Socket outlet, twin	3	4	5	8	10	13	15	For electrically heated trolleys.
Group IIb:								
Trolley, food, heated	6	8	10	15	20	25	30	Needs will vary but this is an approximate requirement and includes provision for diets.
Cost Guide (excluding Group I)	£995	£1325	£1660	£2490	£3320	£4150	£4980	

(ii) *Trolley and container wash*

	Quantity	Notes
Basic List		
Group I: Sink, washing	1	
Sink, sterilizing	1	
Drainer	2	Stainless steel.
Cost Guide (excluding Group I)	£—	

(*e*) PAN WASH

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Sink, 36 in. × 15 in. deep ..	2	2	2	2	2	2	2	Stainless steel continuous unit.
Sink, sterilizing	1	1	1	1	1	1	1	
Worktop and drainers	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Waste disposal sink unit.. ..	1	1	1	1	1	1	1	
Storage, shelf or cupboard ..	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Group IIa:								
Dispenser, towel	1	1	1	1	1	1	1	
Group IIb:								
Bin, disposal, for paper towels ..	1	1	1	1	1	1	1	
Holder, paper sack	2	2	2	2	3	3	3	
Rack, pan, mobile	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	Metal.
Scourer, pan, electric	1	1	1	1	1	1	1	
Cost Guide (excluding Group I)	£90	£90	£90	£110	£130	£130	£130	

(*f*) STAFF ACCOMMODATION

(i) *Catering officer's office*

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Hook, clothes	2	2	2	2	3	3	3	
Board, notice	1	1	1	1	1	1	1	
Mirror	1	1	1	1	1	1	1	
Telephone	1	1	1	1	1	1	1	
Socket outlet, twin	1	1	1	1	1	1	1	
Group IIb:								
Cabinet, filing, four-drawer ..	1	1	1	1	1	1	1	
Chair, desk	1	1	1	1	1	1	1	
Chair, upright, small	2	2	2	2	3	3	3	
Cupboard, lockable	1	1	1	1	2	2	2	Incorporating accommodation for books.
Desk	1	1	1	1	1	1	1	
Group III:								
Bin, waste paper	1	1	1	1	1	1	1	
First-aid box	1	1	1	1	1	1	1	
Desk set	1	1	1	1	1	1	1	E.g. pen stand, blotting pad, trays, etc., according to individual requirements.
Cost Guide (excluding Group I)	£60	£60	£60	£60	£80	£80	£80	

(ii) *Dietitian's office*

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Board, notice	1	1	1	1	1	1	1	
Hook, clothes	2	2	2	2	3	3	3	
Mirror	1	1	1	1	1	1	1	
Telephone	1	1	1	1	1	1	1	
Socket outlet, twin	1	1	1	1	1	1	1	
Group IIb:								
Bookcase/cupboard	1	1	1	1	1	1	1	Lockable.
Cabinet, filing, four-drawer ..	1	1	1	1	1	1	1	
Cabinet, card index, two-drawer	1	1	1	1	1	1	1	
Chair, desk	1	1	1	1	1	1	1	
Chair, upright, small	2	2	2	2	3	3	3	
Desk	1	1	1	1	1	1	1	
Height measure, patient's ..	1	1	1	1	1	1	1	
Weighing machine, patient's ..	1	1	1	1	1	1	1	
Group III:								
Bin, waste paper	1	1	1	1	1	1	1	
Desk set	1	1	1	1	1	1	1	E.g. pen stand, blotting pad, trays, etc., according to individual requirements.
Cost Guide (excluding Group I)	£90	£90	£90	£90	£95	£95	£95	
Additional List								
Group III: Typewriter	1							**Cost Guide** (additional list) £45.

(*f*) STAFF ACCOMMODATION (continued)

(iii) *Changing rooms, male and female*

A separate changing room for senior staff may be provided in the larger kitchens. Facilities for dining room staff should be included as additional accommodation (Section B(*a*)(iii)) when dining rooms are planned with kitchens. (Building Note No. 10, Section A(*f*)(iii), refers.)

		Quantity per room	*Notes*
Basic List			
Group I:	Bench, low, wall fitted	As required	For shoe-changing.
	Mirror, wall	As required	
	Shelf	As required	
Group IIb:	Locker, with hanger and shelf	As required	Ventilated.
	Cost Guide (excluding Group I)	£5 per locker.	

(iv) *Lavatories for male and female staff*

The equipment is shown on a unit basis. Guidance on the scale of provision is given in Building Note No. 10. Facilities for dining room staff should be included as additional accommodation (Section B(*a*)(iii)) when dining rooms are planned with kitchens. (Building Note No. 10, Section A(*f*)(iii), refers.)

		Quantity	*Notes*
Basic List			
Group I:	W.C. suite	1	
	Toilet paper fitting	1	
	Basin, lavatory	1	
	Dispenser, soap	1	
	Mirror	1	
	Hook, clothes	As required	In W.C. cubicle and also associated with lavatory basin.
	Shelf	As required	
Group IIa:	Dispenser, towel	1	
Group IIb:	Bin, disposal, for paper towels	1	
Group III:	Bin, waste paper	1	
	Brush, lavatory, and holder	1	
	Cost Guide (excluding Group I)	£2	
Additional List			**Cost Guide** (additional list):
Group IIb:	Dispenser, sanitary towels	1	£10 10s.
	Bin, pedal operated (or disposable paper sack holder)	1	£1 10s.
Shower (where provided)			
Basic List			
Group I:	Shower	1	Shoulder height.
	Shelf	1	
	Hook, clothes	As required	
	Fitment, curtain	As required	
Group III:	Curtain, for shower cubicle	As required	
	Cost Guide (excluding Group I)	£3	

(*f*) STAFF ACCOMMODATION (continued)

(v) *Staff rest room*

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Mirror	1	1	1	1	1	1	1	
Storage	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Hook, clothes	2	2	2	2	2	2	2	
Board, notice	1	1	1	1	1	1	1	
Clock, electric	1	1	1	1	1	1	1	
Group IIb:								
Chair	6	8	8	10	10	12	12	
Table	1	1	1	2	2	2	2	
Group III:								
Ashtray	2	3	4	6	6	6	6	
Cost Guide (excluding Group I)	£40	£50	£50	£65	£65	£80	£80	

(*g*) REFUSE AND SWILL DISPOSAL

(i) *Bins*

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Tap, hot and cold, with mixed outlet and hose connection ..	1	1	1	1	1	1	1	
Group IIb:								
Hose	1	1	1	1	1	1	1	
Platform, metal	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	For used paper sacks.
Cost Guide (excluding Group I)	£20	£20	£20	£25	£25	£30	£30	

(ii) *Empties*

	Quantity	Notes
Basic List		
Group I: Shelving	As required	
Cost Guide (excluding Group I)	£—	

A. Basic Accommodation
DEPARTMENTAL ITEMS

Generally, items are shown throughout the lists in rooms or areas where they will normally be found in the Department. In addition, the items set out below relate to the kitchen as a whole.

	Quantity	Notes
Basic List		
Group I: Directional signs, door labelling/numbering	As required	
Incinerators for toilets	If required	
Group IIa: First aid fire-fighting equipment (e.g. hose reels, extinguishers, buckets, etc.) ..	As required	See British Standard Codes of Practice and Ministry of Health Memorandum on Hospital Fire Precautions.
Group IIb: Carpets or rugs	As required	These will vary according to local circumstances.

	Number of main mid-day meals							
	300	400	500	750	1000	1250	1500	
Group III:								
Basin, sugar	1	1	1	1	1	1	1	For use of catering staff.
Cup	6	9	12	18	24	24	24	
Saucer	6	9	12	18	24	24	24	
Plate, tea	6	6	9	9	12	12	12	
Pot, tea	1	1	1	1	1	1	1	
Jug, milk, 1 pint	1	1	1	1	1	1	1	
Tray	1	1	1	1	1	1	1	
Spoon, tea	6	9	12	18	24	24	24	

The following items will probably be supplied from the Central Linen service and quantities shown (and cost) are intended to give guidance on the requirements of the various sized kitchens, but the total quantities held in the Central Linen Department will depend on various factors.

	Number of main mid-day meals							*Notes*
	300	400	500	750	1000	1250	1500	
Group III:								
Aprons	72	78	84	108	132	150	180	
Cap or head cover	48	52	56	72	88	100	120	
Cloth, oven	24	24	24	24	24	24	24	
Coat or overall	48	52	56	72	88	100	120	Or jacket and trousers for male employees.
Cost Guide (excluding Group I)	£130	£140	£150	£185	£225	£250	£295	

B. Additional Accommodation

(*a*) KITCHEN
(i) *Catering clerks' office*

		Number of mid-day meals			Notes
		1000	1250	1500	
Basic List					
Group I:	Board, notice	1	1	1	
	Hook, clothes	2	3	3	
	Mirror	1	1	1	
	Telephone	1	1	1	
	Socket outlet, twin	1	1	1	
Group IIb:	Cabinet, card index, four-drawer	1	1	1	
	Cabinet, filing	2	2	2	
	Chair, desk	1	2	2	
	Chair, typist's	1	1	1	
	Chair, upright, small	1	1	2	
	Cupboard, stationery	1	1	1	
	Desk	1	2	2	
	Desk, typist's	1	1	1	
	Typewriter	1	1	1	
Group III:	Bin, waste paper	2	3	3	
	Desk set	1	2	2	E.g. pen stand, blotting pad, trays, etc., according to individual requirements.
	Sundry office requisites	As reqd.	As reqd.	As reqd.	E.g. stapler, punch, scissors, ruler, etc.
	Cost Guide (excluding Group I)	£140	£155	£160	

(ii) *Chef's office*

		Quantity	Notes
Basic List			
Group I:	Hook, clothes	2	
	Board, notice	1	
	Telephone	1	
	Socket outlet, twin	1	
Group IIb:	Chair, desk	1	
	Chair, upright, small	1	
	Cupboard	1	
	Desk	1	
Group III:	Bin, waste paper	1	
	Desk set	1	E.g. pen stand, blotting pad, trays, etc., according to individual requirements.
	First aid box	1	
	Cost Guide (excluding Group I)	£45	

(iii) *Changing rooms and lavatories for dining room staff*
See A(*f*)(iii) and (iv) above and Building Notes No. 10 and 11.

(*b*) BULK FOOD STORES
(i) *Reception*

		Quantity	Notes
Basic List			
Group IIb:	Scale, platform	1	
	Cost Guide (excluding Group I)	£20	
Storekeeper's office			
Group I:	Telephone	1	
	Hook, clothes	2	
Group IIb:	Cabinet, card index, four-drawer	1	
	Cabinet, filing, four-drawer	1	
	Chair, desk	1	
	Chair, upright, small	1	
	Desk	1	
Group III:	Bin, waste paper	1	
	Desk set	1	E.g. pen stand, blotting pad, trays, etc., according to individual requirements.
	Tools, case opening .. .. .. set	1	
	Cost Guide (excluding Group I)	£45	

(*b*) BULK FOOD STORES (continued)
(ii) *Bulk dry goods and issue store*

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Shelving, adjustable	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Refrigerated space	100–150 cu. ft.	100–150 cu. ft.	100–200 cu. ft.	150–250 cu. ft.	150–250 cu. ft.	150–250 cu. ft.	150–250 cu. ft.	
Group IIb:								
Truck, sack	1	1	1	1	1	1	1	
Truck, fork	—	—	—	—	1	1	1	
Trolley, general purpose ..	1	1	1	2	2	2	2	B.S. 3132.
Group III:								
Pallet	12 ft.	12 ft.	18 ft.	24 ft.	36 ft.	48 ft.	48 ft.	Over-all length.
Cost Guide (excluding Group I)	£45	£45	£55	£85	£155	£170	£170	
Issue store								
Group I:								
Shelving, adjustable	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Basin, lavatory	1	1	1	1	1	1	1	
Sink	1	1	1	1	1	1	1	Stainless steel.
Drainer	2	2	2	2	2	2	2	Stainless steel.
Dispenser, soap	1	1	1	1	1	1	1	
Counter, issue	1	1	1	1	1	1	1	
Group IIa:								
Dispenser, towel	1	1	1	1	1	1	1	
Group IIb:								
Bin, disposal, for paper towels ..	1	1	1	1	1	1	1	
Scale, 28 lb.	1	1	1	1	1	1	1	
Slicer, bacon	1	1	1	1	1*	1*	1*	*Will be sited in butcher's shop where provided.
Bin, storage, 1 cwt.	6	6	6	8	8	8	8	May be mobile.
Group III:								
Cutter, cheese	1	1	1	1	1	1	1	
Knife, 8 in. blade	2	2	2	2	2	2	2	Stainless steel.
Ladder, step	1	1	1	1	1	1	1	
Measure, 1 pint	1	1	1	1	1	1	1	
Scoop, large and small	6	6	6	6	6	6	6	Stainless steel.
Spoon, 12 in.	2	2	2	2	2	2	2	Stainless steel.
Cost Guide (excluding Group I)	£95	£95	£95	£105	£105	£105	£105	

(iii) *Bread store*

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Shelving, adjustable	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	Or mobile racks.
Cost Guide (excluding Group I)	£—	£—	£—	£—	£—	£—	£—	

(iv) *Milk store and dairy*

	Number of mid-day meals				Notes
	750	1000	1250	1500	
Basic List					
Group I:					
Storage, refrigerated	As reqd.	As reqd.	As reqd.	As reqd.	Between 80 and 120 cu. ft.
Group IIb:					
Duckboard, wooden	6 ft.	6 ft.	8 ft.	12 ft.	Over-all length.
Cost Guide (excluding Group I)	£2	£2	£3	£4	

(*b*) BULK FOOD STORES (continued)

(v) *Butcher's shop and cold room*

		Number of mid-day meals			Notes
		1000	1250	1500	
Butcher's shop					
Basic List					
Group I:	Bench	As reqd.	As reqd.	As reqd.	
	Sink, 30 in. × 10 in. deep	1	1	1	Stainless steel.
	Drainer	2	2	2	Stainless steel.
	Basin, lavatory	1	1	1	
	Dispenser, soap	1	1	1	
	Board, notice	1	1	1	
	Rail and hooks, meat	As reqd.	As reqd.	As reqd.	
	Rack for cleavers, knives, etc.	As reqd.	As reqd.	As reqd.	
	Socket outlet	As reqd.	As reqd.	As reqd.	Only for portable electrical equipment.
Group IIa:	Dispenser, towel	1	1	1	
Group IIb:	Bin, disposal, for paper towels	1	1	1	
	Bin, bones	1	1	1	
	Bin, scraps	1	1	1	
	Block, chopping	1	1	1	
	Cupboard	1	1	1	
	Rack, tray, mobile	2	3	3	
	Sausage machine	1	1	1	Attachment to mincer.
	Scale, butcher's hanging type	1	1	1	
	Scale, butcher's bench type	1	1	1	
	Slicer, bacon	1	1	1	*Listed and priced in Issue Store, p. 19.
	Stool	1	1	1	
	Table	1	1	1	
	Table, cutting up	1	1	1	
	Trolley, general purpose	1	1	1	B.S. 3132.
	Tub, brine	1	1	1	
Group III:	Bin, paper, or holder, paper sack	1	1	1	
	Bowl, 20 in.	4	4	4	Stainless steel.
	Chopper, meat	1	1	1	
	Cleaver, 7 lb.	1	1	1	
	Fork, brass guard	2	2	2	
	Hook, meat	24	24	24	
	Knife, cook's, 8 in.	2	2	2	
	Knife, boning, 6 in. blade	1	1	2	
	Knife, boning, 10 in. blade	1	1	2	
	Mallet	1	1	1	
	Mincer, electric	1	1	1	*Listed and priced in Departmental Items, p. 11.
	Saw, tenon	1	1	1	
	Steel, butcher's	1	1	1	
	Tray, 18 in. × 14 in. × 6 in.	12	12	12	Stainless steel. *Listed and priced in Departmental Items, p. 12.
	Cost Guide (excluding Group I)	£265	£295	£300	
Cold room					
Basic List					
Group I:	Rails and hooks, meat	As reqd.	As reqd.	As reqd.	
	Shelving, adjustable, for trays	As reqd.	As reqd.	As reqd.	
	Cost Guide (excluding Group I)	£—	£—	£—	

* These items have already been listed and costed in the areas indicated in the Notes column above, to cover those hospitals which have no butcher's shop.

For the information of those hospitals which have a separate butchery the items are repeated here, but they have been excluded from the Cost Guide for the butcher's shop.

(c) CENTRAL WASH-UP AREA

	Number of mid-day meals							Notes
	300	400	500	750	1000	1250	1500	
Basic List								
Group I:								
Dishwasher, mechanical (with crockery and cutlery baskets)	1	1	1	1	1	1	1	
Worktop	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Basin, lavatory	1	1	1	1	1	1	1	
Sink	3	3	3	4	4	4	4	
Waste disposal sink unit.. ..	1	1	1	1	1	1	1	
Dispenser, soap	1	1	1	1	1	1	1	
Shelving, adjustable	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Storage, shelf or cupboard ..	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	As reqd.	
Group IIa:								
Dispenser, towel	1	1	1	1	1	1	1	
Dispenser, paper tea-towel ..	1	1	1	1	1	1	1	
Group IIb:								
Bin, disposal, for paper towels ..	1	1	1	1	2	2	2	
Dollies	3	3	3	3	3	3	3	For crockery baskets.
Holder, paper sack	2	2	2	2	3	3	3	
Trolley, crockery	6	8	10	15	20	25	30	For ward collections.
Trolley, general purpose ..	1	1	1	1	1	1	1	
Cost Guide (excluding Group I)	£195	£235	£275	£375	£480	£580	£680	

DEPARTMENTAL COST SUMMARY

(To be read in conjunction with the explanatory notes in Section IV of this Equipment Note and Section IV of Hospital Equipment Note No. 1)

The room cost guide figures for basic equipment (Groups II and III) applied to standard schedules of basic accommodation for departments of various sizes, suggest departmental equipment cost totals of the following order:

Number of mid-day meals

300	400	500	750	1000	1250	1500
£2,800	£3,200	£3,800	£5,300	£6,450	£7,450	£8,400

In these totals no account is taken of the following:

(*a*) Equipment required for basic accommodation additional to the basic list, some guidance on which is given under the appropriate rooms;

(*b*) Equipment required in "additional accommodation", cost guides for which are shown on the appropriate pages as for basic accommodation.

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4	Ward units (revised 1968)	35p (46p)
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7	Accommodation for nursing staff	superseded by No. 24
10	Kitchens	out of print
11	Dining rooms	out of print
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Hospital Equipment Notes

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